



SUSANA MARTINEZ
Governor
JOHN A. SANCHEZ
Lieutenant Governor

State of New Mexico
ENVIRONMENT DEPARTMENT

Office of the Secretary

Harold Runnels Building
1190 Saint Francis Drive, PO Box 5469
Santa Fe, NM 87502-5469
Telephone (505) 827-2855 Fax (505) 827-2836
www.nmenv.state.nm.us



DAVE MARTIN
Secretary
RAJ SOLOMON, P.E.
Deputy Secretary

RECALL NOTICE

TO: ALL New Mexico Environment Dept District and Field Offices
Albuquerque Environmental Health Department
Bernalillo County Environmental Health Department
New Mexico Department of Health, Office of Epidemiology
Indian Health Service, Div. of Environmental Health Services
New Mexico Environment Dept, Operations & Infrastructure Div Dir
New Mexico Environment Department, Public Com. Director

FROM: Anita Roy, Food Specialist, District 2, NMED

DATE: August 4, 2011

SUBJECT: FOOD RECALL/WARNING/ADVISORY NOTICE:
CLASS I X CLASS II CLASS III

PRODUCT(S): Ground Turkey Products

MANUFACTURER: Cargill Meat Solutions

RECALLED BY: Manufacturer

DISTRIBUTION: Nationwide

QUANTITY: Approximately 36 million pounds

REASON: May be contaminated with *Salmonella* Heidelberg

ADD'L INFO: Recalled products bear the establishment number "P-963"
AND have various use-by/freeze-by dates, product types, and package sizes. SEE
ATTACHED LIST OF PRODUCTS AT THE LINK BELOW:

http://www.fsis.usda.gov/News_&_Events/Recall_060_2011_Release/index.asp

NMED ACTION: Conduct surveillance, on-site or by phone, of likely outlets for these products. Ensure that all recalled product is removed from distribution.

Upon completion of required actions, report findings to Anita Roy, Recall Coordinator (anita.roy@state.nm.us) or 505-454-2805.

CONTACTS:

1. Steve Zappe, Food Program Manager, 505-476-8608
2. Johnathan Gerhardt, District 1 Food Specialist, 505-222-9515
3. Anita Roy, District 2 Food Specialist, 505-454-2805
4. Marci Nevarez, District 3 Food Specialist, 505-524-6300
5. Ronald Taylor, District 3 Food Specialist, 505-624-6046
6. Andrew Wilson, District 1 Food Specialist, 505-722-4160
7. NMDOH/Office Of Epidemiology, 505-827-0006
8. IHS/Environmental Health Services, 505-248-4600
9. Albuquerque Environmental Health Department, 505-768-2600
9. Bernalillo County Environmental Health Department, 505-314-0310

Arkansas Firm Recalls Ground Turkey Products Due to Possible *Salmonella* Contamination

Recall Release
FSIS-RC-060-2011

CLASS I RECALL
HEALTH RISK: HIGH

Congressional and Public Affairs
(202) 720-9113
Catherine Cochran

WASHINGTON, August 3, 2011 - Cargill Meat Solutions Corporation, a Springdale, Ark. establishment, is recalling approximately 36 million pounds of ground turkey products that may be contaminated with a multi-drug resistant strain of *Salmonella* Heidelberg, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The products subject to recall today bear the establishment number "P-963" inside the USDA mark of inspection, and include the following:

Ground Turkey Chubs - Use or Freeze by Dates of 2/20/11 through 8/23/11

- 10 lb. chubs of Honeysuckle White Fresh Natural Lean Ground Turkey with Natural Flavorings
- 10 lb. chubs of Unbranded Ground Turkey w/ Natural Flavoring 2 Pack
- 80 oz. (5 lbs.) chubs of Riverside Ground Turkey with Natural Flavoring
- 10 lb. chubs of Natural Lean Ground Turkey with Natural Flavorings
- 16 oz. (1 lb.) chubs of Fresh Lean HEB Ground Turkey 93/7
- 16 oz. (1 lb.) chubs of Fresh HEB Ground Turkey 85/15
- 16 oz. (1 lb.) chubs of Honeysuckle White 93/7 Fresh Ground Turkey with Natural Flavoring
- 4-1 Pound Packages of Honeysuckle White Ground Turkey with Natural Flavoring Value Pack
- 16 oz. (1 lb.) chubs of Honeysuckle White 85/15 Fresh Ground Turkey
- 48 oz. (3 lb.) chubs of Honeysuckle White 85/15 Fresh Ground Turkey

85% Ground Turkey - Use or Freeze by Dates of 2/20/11 through 8/23/11

- 19.2 oz. (1.2 lb.) trays of Honeysuckle White 85/15 Ground Turkey
- 19.2 oz. (1.2 lb.) trays of Honeysuckle White Taco Seasoned Ground Turkey Colored with Paprika
- 19.2 oz. (1 lb. 3.2 oz.) trays of Kroger Ground Turkey Fresh 85/15
- 48.0 oz. (3 lb.) trays of Kroger Ground Turkey Fresh 85/15
- 20 oz. (1.25 lb.) trays of Honeysuckle White 85/15 Ground Turkey
- 48.0 oz. (3 lbs.) trays of Honeysuckle White 85/15 Ground Turkey Family Pack
- 16 oz. (1 lb.) trays of Honeysuckle White 85/15 Ground Turkey
- 19.2 oz. (1.2 lbs.) trays of Honeysuckle White Seasoned Italian Style Ground Turkey with Natural Flavorings
- 20 oz. (1 lb. 4 oz.) trays of Safeway Fresh Ground Turkey with Natural Flavorings * 15% Fat

(NOTE: Sold in Texas only at Randall's and Tom Thumb, Use or Freeze by 03/12/11 through 05/05/11)

93% Ground Turkey - Use or Freeze by Dates of 2/20/11 through 8/23/11

- 19.2 oz. (1.20 lb.) trays of Honeysuckle White 93/7 Lean Ground Turkey
- 48 oz. (3.0 lbs.) trays of Honeysuckle White 93/7 Lean Ground Turkey Family Pack
- 19.2 oz. (1.2 lb.) trays of Fit & Active Lean Ground Turkey 93/07
- 19.2 oz. (1.2 lbs.) trays of Giant Eagle Ground Turkey Fresh & Premium Lean
- 19.2 oz. (1 lb 3.2 oz.) trays of Kroger Ground Turkey Fresh Lean 93/7
- 20 oz. (1.25 lb.) trays of Honeysuckle White 93/7 Lean Ground Turkey

Ground Patties

- 16.0 oz. (1 lb.) trays of Honeysuckle White Ground Turkey Patties with "Use by" or "Freeze by" dates of 2/20/11 through 8/23/11
- 16 oz. (1 lb.) trays of Kroger Ground Seasoned Turkey Patties Fresh 85/15, with "Use by" or "Freeze by" dates of 2/20/11 through 8/23/11
- 16.0 oz. (1 lb.) trays of Shady Brook Farms

Ground Turkey Burgers with Natural Flavoring with the following "Use by" or "Freeze by" dates: 07/09/11, 07/10/11, 07/11/11, 07/15/11, 07/16/11, 07/21/11, 07/22/11, 07/24/11, 08/01/11, or 08/04/11

Frozen Ground Turkey - Production Dates of 2/20/11 through 8/2/11

- 16 oz. (1 lb.) chubs of Honeysuckle White Ground Turkey with Natural Flavoring
- 16 oz. (1 lb.) chubs of Spartan Ground Turkey
- 48 oz. (3 lb.) chubs of Honeysuckle White 85/15 Ground Turkey
- 40 lb. Bulk Packed Ground Turkey with Natural Flavoring for Food Service Use Only

These products were distributed at the retail level nationwide. Cargill Meat Solutions Corporation requests that consumers who may have purchased these products return them to the point-of-purchase. When available, the retail distribution list(s) will be posted on FSIS' website at www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp.

To prevent salmonellosis and other foodborne illnesses, wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry, and cook poultry—including ground turkey—to 165° F, as determined with a food thermometer.

This recall follows a [July 29, 2011 FSIS Public Health Alert](#) that was initiated due to concerns about illnesses caused by *Salmonella* Heidelberg that may be associated with use and consumption of ground turkey. A total of 79 persons infected with the outbreak strain of *Salmonella* Heidelberg have been reported from 26 states between March 1 and August 3, 2011. The outbreak strain of *Salmonella* Heidelberg is resistant to several commonly prescribed antibiotics. Among the ill persons with available information, 22 (38%) have been hospitalized and 1 death has been reported. As a result of the epidemiologic and traceback investigations, as well as in-plant findings, FSIS determined that there is a link between the Cargill ground turkey products and this illness outbreak. FSIS is continuing to work with [CDC](#), affected state public health partners, and the company on the investigation.

FSIS will continue to provide information as it becomes available, including information about any further related recall activity. Individuals concerned about an

illness should contact a health care provider.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers.

Consumers with questions about this recall should contact Cargill's consumer relations toll free telephone number at 1-888-812-1646. Media with questions regarding the recall should contact Cargill's media contact Mike Martin at michael_martin@cargill.com or (316) 291-2126.

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. *Salmonella* infections can be life-threatening, especially to those with weak immune systems, such as infants, the elderly, and persons with HIV infection or undergoing chemotherapy. The most common manifestations of salmonellosis are diarrhea, abdominal cramps, and fever within six to 72 hours. Additional symptoms may be chills, headache, nausea and vomiting that can last up to seven days.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.